

# RASA

## dusty miller 2021



# LEGEND

AUSTRALIAN WINE IMPORTS

**Winemaker:** Andy Cummins

**Grapes:** 50% Riesling, 50% Muscat **GI:** Barossa

**Sites:** A single vineyard in Bethany

**Vintage notes:** While the season started with spring rains, very dry subsoils have resulted in yields that are still slightly down on average. But quality is exceptional, with high acidities and peak flavor development.

**Vineyard notes:** The muscat (blanc à petits grains) and riesling are sourced from a single vineyard in the Bethany township of the Barossa, planted in hard red-brown texture contrast soils with alkaline subsoil. All Rasa source vineyards are practicing organic with mature vine age.

**Winemaking:** Both parcels picked and vinified separately. The muscat was destemmed and fermented on skins for 8 weeks. The Riesling was destemmed and fermented on skins for 2 weeks. Both were pressed to seasoned 300 liter French barrels and aged in oak for 16 months. All native yeast with zero adds, fining, or filtration.

**Closure:** Natural cork **ABV:** 12.5%

**Tasting notes:** Golden in color but with little turbidity. Highly aromatic, with lifted Kakadu plum (a native salty green plum), chamomile, lemon myrtle, and orange zest. An Atherton almond (a Queensland delicacy) aromatic that transfers to the palate with a briny length. Chalky phenolics, saltbush, ripe orange citrus, lemon aspen (a floral native citrus), candied ginger and ripe pear skin. Well balanced and long. Best served a bit cooler than room temp and out of a decanter.

**Label design:** All label art is done by Andy's younger sister, Lily Cummins, who holds a Masters from the National Art School in Sydney. She visits the vineyards, tastes the wines, and then does a rendering based on her impressions. 'Dusty Miller' is the common name for silver/grey leaved plants in the Jacobaea family.

**Production size:** 65 dozen